Hot Milk Sponge Cake

4 well beaten eggs (not separated)
2c. sugar
2 c. flour
2 tsp. Baking Powder
½ tsp. salt
1c. hot milk
2 Tbsp. butter
Vanilla

Get all ingredients together & grease pans before starting to mix your cake!

(1) Beat eggs light & thick. Slowly add sugar & beat with a spoon 5 min. or mixer 2½ min.

(2) Fold in sifted flour, salt & B.P. all at once. (No puttering here) about 1 min. on mixer.

(3) Add butter melted in hot milk all at once, also flavoring. This step should only take 1 min. Have milk hot enough to sting your finger.

Bake 350° about 30 min. Makes 2 deep 9" layers. Batter is thin.